

LA CREMA®



SEALIFT VINEYARD

2017

Pinot Noir

Rich. Distinct. Elegant.

"Aromas of BLACKBERRY, orange zest, and forest floor are complemented by flavors of BLACK Currant, plum, and hints of anise. On the palate, the wine offers fine grained tannins and a core of FRESH acidity."

JENNIFER WALSH,
WINEMAKER



THE STATS:

Appellation:	Sonoma Coast
Composition:	100% Pinot Noir
Type of Oak:	100% French; 35% new
Time in Barrel:	10 months
Alcohol:	14.6%
T.A.:	0.60g / 100mL
pH:	3.42

EXCEPTIONAL GRAPES

Winter provided much-needed rainfall and was followed by a mild wet spring. The wet weather allowed a return to normalcy for the timing of bud break and warm weather in mid-March stimulated the vines to awaken. The saturated soils promoted vigorous canopy and cover crop growth which required additional vineyard attention to keep the vines from producing too much shade. Daily temperatures were moderate during bloom and early grape development which produced ideal growing conditions. Cycles of above average temperatures in June and July accelerated maturation, but cool nights helped to provide flavor development and acid retention. Record high temperatures on Labor Day weekend led to an early harvest for the Sonoma Coast and harvest at Sealift Vineyard began on September 5th.

ARTISAN WINEMAKING

Our boutique, hands-on techniques continued into the winery.

The grapes were handpicked in the cool of the morning before being gently sorted and destemmed to preserve whole berry clusters. Once in the tanks, the grapes were cold soaked for three to five days before being inoculated with selected yeast. The grapes spent close to 14 days on skins developing deep color and velvety texture. Afterward, free run wine was put to barrel in 100% French oak for ten months of aging before final bottling.

California's exquisite Sonoma Coast, in a bottle.